

integrated

FOOD SERVICE

To: All Customers
Integrated Food Service

From: Jon R. Sugimoto

Date: 2-20-08

RE: Beef Recall update

Dear Valued Customer,

In response to the USDA converting their administrative hold on Westland/Hallmark commodity Beef to a Class II recall and based on the latest information we received from USDA and the United Food Group (our Beef subcontractor), we have determined that none of our non-commodity products are affected by this recall. I've attached a letter from United Food Group that certifies that our finished Non Commodity products don't contain any of the items subject to recall.

Our position on Commodity finished goods is based on information we gained from a stakeholder's conference call on 2/19/2008 and further directives from the USDA. Their guidance to processors was that if any Westland commodity product entered the processing line at any time during production, all products from that day are potentially contaminated and should be disposed of. In light of this new information, we feel it is prudent for us to direct our customers to destroy all of the following codes in its possession that are code marked prior to January 31, 2008:

Code	Description
C45019	Beef Taco Stick
C47007	All American Burger
C47020	Cheeseburger Mini Twins (Burger Buddies)
C47107	All American Burger with Cheese
C82305	Beef Chalupa - Bulk
C82351	Beef Chalupa - IW
C12225B	Charbroiled Beef Patty w/ VPP 10% - Bulk
C12225P	Charbroiled Beef Patty, 10% VPP - Sleeve
C12240B	Charbroiled Beef Patty, 10% VPP - Bulk
C12240P	Charbroiled Beef Patty, 10% VPP - Sleeve
C12300P	Charbroiled Beef Patty, 10% VPP - Sleeve
C15260B	Charbroiled Mesquite Beef Patty, 10% VPP - Bulk
C22225P	Charbroiled Beef Patty, 20% VPP - Sleeve
C23260B	Charbroiled Beef & Onion Patty 20% VPP - Bulk
C32225B	Charbroiled Hamburger Patty 100% Beef
C32300B	Triple B Burger with foil wrappers
C32400B	Triple B Burger with foil wrappers
C16070B	Teriyaki Beef Blasters .70 oz. (4 per serving)
C18000B	Kettle Cook all Purpose Meat
C78000B	Kettle Cook Beef Taco Meat
C34240B	BBQ Rib Shaped Beef Patty - Bulk

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As a reminder, all of our products that have "CH" on the end are made with non commodity beef and only commodity cheese and are thus not affected by this recall. Those codes include:

Code	Description
C45019CH	Beef Taco Stick
C47007CH	All American Burger
C47020CH	Cheeseburger Mini Twins (Burger Buddies)
C47107CH	All American Burger with Cheese
C82305CH	Beef Chalupa - Bulk
C82351CH	Beef Chalupa - I/W

To assist with this process, I have also attached a copy of the disposal instructions that the USDA has forwarded to us along with a "Destruction Verification and Reimbursement Form". Although the USDA has defined the procedures on how to dispose of the affected items, I strongly recommend that you contact the California Department of Education (CDE) and make sure that you are proceeding with their prescribed method as well.

In order to help our customers to return to a normal course of business, we're taking the following actions:

- Replacing all inventories at stocking distributors with fresh product and avoiding the possibility of contaminated product being sent out.
- In addition, we have clearly identified all newly produced beef products with a Yellow Label and/or a label that reads, "This product does not contain affected Westland/Hallmark Beef".
- All product(s) we have produced using commodity or non-commodity beef since February 1, 2008 have been produced with other than Westland/Hallmark Beef. We have replenished and are continuing to build our inventory levels for immediate fulfillment of orders.

We appreciate your understanding and support during this most challenging time,

Jon R Sugimoto

Integrated Food Service

cc:

Paul G Giuliano
David Watkze
Sharon Nienberg
Michele Reitzin
Bill Kirk
Brian Levy

UNITED

FOOD GROUP, LLC

February 19, 2008

Via Facsimile Only

Paul Giuliano
President
Integrated Food Service
Fax: (310) 523-1619

Re: Hallmark/Westland Beef Company Class II Recall

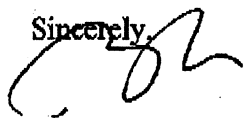
To Whom It May Concern:

On February 17, 2008, the Hallmark/Westland Meat Packing Company in conjunction with the United States Department of Agriculture Food Safety Inspection Service ("USDA/FSIS") ordered a Class II recall of approximately 143 million pounds of raw fresh and frozen products because it is believed that some animals may not have received complete and proper inspection. According to the USDA/FSIS Recall Release it is believed that this activity occurred occasionally over the past two years and therefore all products for which evidence indicates such activity occurred has been recalled. A copy of the USDA/FSIS Recall Release has been attached for your review.

Acting in an abundance of caution United Food Group, LLC ("UFG") has conducted an exhaustive investigation in connection with this recall. Among other things, this investigation included a review of the products subject to recall, as well as an extensive review of our purchasing, quality control and production records. We are pleased to advise you that this investigation served to confirm that none of the non-commodity products produced by UFG for Integrated Food Service contained any of the items subject to the recall.

We will continue to closely monitor this situation and will immediately advise you of any further developments as they occur.

Sincerely,



Brian Levy
Senior Vice President, Sales & Marketing
United Food Group, LLC

Enclosure

This message is confidential, is intended only for the named recipient(s) above, and may contain information that is privileged or otherwise exempt from disclosure under applicable law. If you have received this message in error, or are not a named recipient(s), you are hereby notified that any dissemination, distribution or copying of this e-mail is strictly prohibited. If you have received this message in error, please immediately notify the sender phone 323-588-5286, and destroy all copies.

Recall Release

CLASS II RECALL
HEALTH RISK: LOW

Congressional and Public Affairs
Amanda Earnich (202) 720-9113
FSIS-RC-005-2008

CALIFORNIA FIRM RECALLS BEEF PRODUCTS DERIVED FROM NON-AMBULATORY CATTLE WITHOUT THE BENEFIT OF PROPER INSPECTION

WASHINGTON, Feb. 17, 2008 – Hallmark/Westland Meat Packing Co., a Chino, Calif., establishment, is voluntarily recalling approximately 143,383,823 pounds of raw and frozen beef products that FSIS has determined to be unfit for human food because the cattle did not receive complete and proper inspection. Through evidence obtained by FSIS, the establishment did not consistently contact the FSIS public health veterinarian in situations in which cattle became non-ambulatory after passing ante-mortem inspection, which is not compliant with FSIS regulations.

Such circumstances require that an FSIS public health veterinarian reassess the non-ambulatory cattle which are either condemned and prohibited from the food supply, or tagged as suspect. Suspect cattle receive a more thorough inspection after slaughter than is customary.

This noncompliant activity occurred occasionally over the past two years and therefore all beef product produced during the period of time for which evidence indicates such activity occurred has been determined by FSIS to be unfit for human consumption, and is, therefore, adulterated.

This recall is designated as Class II due to the remote probability that the beef being recalled would cause adverse health effects if consumed. FSIS made this determination because the animals passed ante-mortem inspection but should have been identified as suspect requiring additional inspection after slaughter to determine if there is evidence of disease, injury, or other signs of abnormalities that may have occurred after ante-mortem inspection.

In July 2007, FSIS issued a final rule "Prohibition of the Use of Specified Risk Materials for Human Food and Requirements for the Disposition of Non-Ambulatory Disabled Cattle." This rule requires that a case by case disposition must be made by an FSIS Public Health Veterinarian for every animal that becomes non-ambulatory disabled ("downer") after passing ante-mortem inspection.

The prohibition of downer cattle from entering the food supply is only one measure in an interlocking system of controls the federal government has in place to protect the food supply. The government has multiple safeguards regarding BSE in place and the prevalence of the disease in the United States is extremely low. Other BSE security measures include the feed ban that prohibits feeding ruminant protein to other ruminants and an ongoing BSE surveillance program that began before the confirmation of the first BSE positive cow in the U.S. in 2003.

As another measure to reduce the risk of potential exposure to consumers, FSIS requires the removal of specified risk materials (SRM) so they do not enter the food supply. Several FSIS line inspectors are stationed at designated points along the production line where they are able to directly observe SRM removal activities.

The products subject to this recall were sent to wholesale distributors nationwide in bulk packages and are not available for direct purchase by consumers. All products subject to recall bear the establishment number "EST. 336" inside the USDA mark of inspection. The products were produced on various dates from Feb. 1, 2006 to Feb. 2, 2008. Companies are urged to check their inventories and hold the products until the recalling firm makes arrangements for final disposition of the products.

The following products are subject to recall: [\[View Labels\]](#)

- Various weight boxes of "WESTLAND MEAT CO., BURRITO FILLING MIX."
- Various weight boxes of "WESTLAND MEAT CO., PACKED FOR JACOBELLIES SAUSAGE CO., 74/26 GROUND BEEF."
- Various weight boxes of "WESTLAND MEAT CO., RAW GROUND BEEF MEATBALL MIX FOR FURTHER PROCESSING."
- Various weight boxes of "WESTLAND MEAT CO., COARSE GROUND BEEF 'FOR COOKING ONLY', FAT: 15%."
- Various weight boxes of "WESTLAND MEAT CO., COARSE GROUND BEEF 'FOR COOKING ONLY'."
- Various weight boxes of "WESTLAND MEAT CO., COARSE GROUND BEEF TO BE FURTHER PROCESSED INTO COOKED ITEMS, FAT: 15%."
- Various weight boxes of "WESTLAND MEAT CO., COARSE GROUND BEEF 85/15."
- Various weight boxes of "WESTLAND MEAT CO., COARSE GROUND BEEF 93/7."
- Various weight boxes of "WESTLAND MEAT CO., FINE GROUND BEEF 'FOR COOKING ONLY', FAT: 15%."
- Various weight boxes of "WESTLAND MEAT CO., FINE GROUND BEEF 'FOR COOKING ONLY'."
- Various weight boxes of "WESTLAND MEAT CO., 90 - 10% GROUND BEEF, 3/16 GRIND."
- Various weight boxes of "WESTLAND MEAT CO., GROUND BEEF 1 LB. PACKAGE, FAT: 15%."
- Various weight boxes of "WESTLAND MEAT CO., GROUND BEEF, FAT: 15%."
- Various weight boxes of "WESTLAND MEAT CO., RAW BONELESS BEEF TRIMMINGS, 'FOR COOKING ONLY'."
- Various weight boxes of "WESTLAND MEAT CO., RAW BONELESS BEEF, 'FOR COOKING ONLY'."
- Various weight boxes of "WESTLAND MEAT CO., BEEF GROUND 50/50% LEAN."
- Various weight boxes of "WESTLAND MEAT CO., BEEF GROUND 73/27% LEAN."
- Various weight boxes of "WESTLAND MEAT CO., BEEF GROUND 81/19% LEAN."
- Various weight boxes of "WESTLAND MEAT CO., BONELESS BEEF 90/10."
- Various weight boxes of "WESTLAND MEAT CO., GROUND PORK FOR FURTHER PROCESSING NOT TO EXCEED 30% FAT."
- Various weight boxes of "PACKED FOR: KING MEAT CO., BEEF TRI TIP."
- Various weight boxes of "PACKED FOR: KING MEAT CO., BEEF TOP SIRLOIN BUTT."
- Various weight boxes of "PACKED FOR: KING MEAT CO., BEEF STRIP SIRLOIN."
- Various weight boxes of "PACKED FOR: KING MEAT CO., BEEF RIB EYE LIP-ON."
- Various weight boxes of "PACKED FOR: KING MEAT CO., BEEF PISMO TENDERLOIN."
- Various weight boxes of "PACKED FOR: KING MEAT CO., BEEF O/S SKIRT."
- Various weight boxes of "PACKED FOR: KING MEAT CO., BEEF I/S SKIRT."
- Various weight boxes of "PACKED FOR: KING MEAT CO., BEEF FLANK STEAK."
- Various weight boxes of "PACKED FOR: KING MEAT CO., BEEF BOTTOM SIRLOIN FLAP."
- Various weight boxes of "PACKED FOR: KING MEAT CO., BEEF STRIP LOIN BONE-IN, FURTHER PROCESS 1X1."

Hallmark/Westland Meat Company Recall/Destruction/Reimbursement Information

The “HOLD” placed January 30, 2008 on Hallmark/Westland beef has now gone to “RECALL.”

A Class II recall has been announced by the Food Safety and Inspection Service (FSIS) on all Hallmark/Westland Meat Company products dating back to February 1, 2006. A Class II recall is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.

This recall will be in two stages: Stage I is for product currently on hold; Stage II will be for product received between February 1, 2006 and October 1, 2006.

- This announcement is for Stage I product.
- A separate announcement will be issued on Tuesday, February 19, 2008 for Stage II product.

What products are affected?

- Fine grind ground beef purchased by USDA from Hallmark/Westland.
- Further processed products produced from Hallmark/Westland meat provided by USDA.
- Fine grind product may be identified by the Establishment Number (Est. 336)
- Further processed products will **not** contain either the Hallmark/Westland name or its establishment number. You will need to contact your further processor for this information.

All Hallmark/Westland product, including further processed products containing any amount of Hallmark/Westland meat must be destroyed and cannot be used or reconditioned for human consumption.

Further processed product disposal should be arranged between the SDAs and the further processor.

How to dispose of 50 cases or less of recalled products:

You are authorized immediately to destroy on-site 50 or fewer cases of USDA-purchased Hallmark/Westland fine grind ground beef. These products must be rendered unfit for human consumption according to destruction guidance from your State or local health authority.

- Destruction must be witnessed by a person of authority, (such as a food service director) and one other person.
- Each witness must sign the destruction verification form.
- The type of product, quantity, and destruction method must be noted on the form.
- **Forms are found on the ECOS “recall/hold instructions page.”**

How to dispose of more than 50 cases:

More than 50 cases (but less than a truckload) of product must be taken to a landfill, incinerated, or sent for inedible rendering.

- Destruction of these larger quantities must be witnessed by a representative of the local health department and an official from the landfill, incineration plant, or rendering plant.
- The destruction verification form must be signed by these two witnesses.
- The type of product, quantity, and destruction method must be noted on the form.
- **Forms are found on the ECOS “recall/hold instructions page.”**

How to dispose of truckload quantities:

Very large quantities (truckload) held at cold storage facilities, warehouses, or further processors will require special arrangements with landfills or other disposal sites, incinerators, or rendering facilities. In the case of these very large quantities, SDAs will need to coordinate with State or Federal officials (FSIS or AMS) to receive certification that the product was destroyed and cannot be consumed. **Forms are found on the ECOS “recall/hold instructions page.”**

What if I cannot easily submit further processed product into the ECOS system?

You may submit spread sheets, tables, charts, or equivalent information on further processed product to your respective FNS Regional Office. Your data will be accounted for through a separate system.

What other information should I submit?

Please submit to your respective Regional Office any spread sheets, tables, charts, or equivalent information on the exact location of recalled product in schools: school name, street address, and type and quantity of product on hand. This information will assist the FSIS with its recall effectiveness checks.

Replacement Questions:

USDA will pursue every avenue available to provide replacement raw commodity. You will receive further information on this question from your FNS Regional Office.

Reimbursement Issues:

Payment to further processors:

SDAs should pay further processors for:

- Any further processed product that has been delivered into the State
- Any further processed product that is waiting to be delivered to the State
- Any storage costs (for up to one month) of raw product that has been at the further processor awaiting processing.

Reimbursable Expenses

The following are reimbursable expenses:

- Transportation
- Storage
- Destruction
- Processing

All reimbursable expensed MUST have accompanying receipts.

A594 February 17, 2008

Non-reimbursable Expenses

The following are examples of, but not limited to, non-reimbursable expenses

- Storage at school level
- Overtime compensation for employees
- Long-distance phone calls and other associated administrative expenses
- Reimbursement for commercially-purchased food used in place of the recalled product

Hallmark/Westland RECALL Instructions
Further Processors

The hold that you have been under for both raw product and finished product produced from raw product provided by USDA from Hallmark/Westland has been converted into a full recall. All products subject to recall bear the establishment number "EST. 336" inside the USDA mark of inspection. The products were produced on various dates from Feb. 1, 2006 to Feb. 2, 2008. Any finished end product that was produced using this meat is subject to recall. **All Hallmark/Westland products, including further processed products containing any amount of Hallmark/Westland meat must be destroyed and cannot be used or reconditioned for human consumption.**

Processors must notify ANY customers that were shipped product produced from the Hallmark/Westland raw product. At a minimum, the notification should include the:

- The Product Name
- The Product code
- Raw pounds needed to produce the case
- The number of cases that were shipped
- Date of shipment
- The destination of the finished cases, i.e, State Warehouse/school warehouse/commercial distributor

Processors should also notify the SDA's of the number of raw trucks that will be destroyed by the processor at their location. This should include the delivery order numbers that brought them into the processor's inventory. Processors should document the destruction of these raw trucks and provide that documentation to the affected State. Processors should also destroy any finished inventory that has been produced, attribute that to the specific State the inventory was destined for, and report that to the SDA.

Processors should simultaneously notify the State Distributing Agency (SDA) and copy David Brothers at FNS Headquarters. The EMAIL address is: (david.brothers@fns.usda.gov).

We have sent disposition instructions for the recall to the SDA's. I have attached those instructions.

Processors should allow destruction of their finished end products at the school/State to avoid unnecessary transportation charges in completing the recall.

We will continue to update you as necessary. Please notify me immediately if you are in desperate need of replacement product for the destroyed DO's.

Please COMMUNICATE AND DOCUMENT so we can make this as painless as possible. Thank you in advance for you cooperation.

David Brothers, FNS
703-305-2668

**Hallmark/Westland A594/A608/A609
Destruction Verification and Reimbursement Form**

Name of State Agency _____

Tax identification number _____

(Only one payment per State)

Commodity	# of Cases Destroyed	Contract #	Destruction Method

(Attach a separate page, or spread sheet, for information that exceed the capacity of this form)

Witnesses	Print Name	Signature	Date Destruction Observed:
Witness 1			
Witness 2			

Brief Description of Costs to be Reimbursed:	Total Cost

Payee Information:

Name and Title _____

Address _____

Phone Number: _____

To document costs associated with this recall send this form and attach all original bills/receipts for costs incurred to your FNS Regional Office.